



# Express Lunch Menu

Starter & Main Course - £8.50 / Main Course Only - £6.50  
{Free Tea or Coffee at the end of each meal}



## Starters

- 1. Kerala Rasam – Aromatic Herbal Soup (Spicy)**  
*A very traditional & aromatic soup boiled in a tamarind juice with a hint of asafoetida, herb flavourings, lentils, tomatoes, chilli, peppers, cumin, black peppers and other home-made spices.*
  - 2. Seafood Pakoda**  
*Spiced kingfish, squid and mussels dipped in a gram flour batter and then deep fried.*
  - 3. Daal Soup (Mild)**  
*Yellow lentils cooked with herbs and spices.*
  - 4. Cashew Nut Pakora**  
*Spiced cashew nuts dipped in a batter of gram flour and deep-fried till crunchy.*
  - 5. Chicken Pakoda**  
*Spiced Chicken and potato mix dipped in a batter of gram flour and deep fried.*
  - 6. Aubergine Fry**  
*Spiced Aubergine dipped in a gram flour batter and deep fried.*
  - 7. Onion Bhaji**  
*Chopped onions incorporated into gram flour dough with spices and deep-fried.*
  - 8. Vadas**  
*A speciality vegetarian snack from south India*
    - **Uzhunnu Vada (Urad Daal Vada)**  
*Doughnut shaped savoury fritters made with black lentils.*
    - **Parippu Vada (Chana Dal Vada)**  
*Small disk shaped snack made with split black chickpeas.*
  - 9. Tandoori Chicken**  
*Chicken marinated with yogurt and spices, and then grilled in a tandoori oven.*
  - 10. Tikka - Chicken OR Lamb**  
*Aromatic spices and yogurt marinated on tender cubes of meat and grilled in a tandoori oven.*
  - 11. Sheek Kebab**  
*Minced Lamb mixed with homemade spices, coriander and mint – grilled in a tandoori oven.*
- (V) Vegetarian Dishes
  - Some of our food contains traces of wheat, nuts and shellfish – please inform us in advance if you have any special dietary requirements.

## Main Courses

{Each Main course comes with a choice of Rice or 2 Chapattis}

- 1. Malabar – Chicken/Beef/Lamb (Medium Spicy)**  
*Succulent pieces of meat cooked with roasted coconut, coriander, chilli, garlic and other natural spices – tempered with curry leaves and mustard seeds – best accompanied with Kerala Porotta.*
- 2. Spinach Mix– Chicken/Beef/Lamb (Medium Spicy)**  
*Tender pieces of boneless meat mixed with spinach and cooked with onions, ginger, tomatoes and other exotic spices – best accompanied with Pilau rice.*
- 3. Vegetable Balti**  
*Assorted steamed vegetables cooked in homemade balti paste with fried onions, capsicum, carom seeds and other unique spices.*
- 4. Aubergine Curry**  
*Aubergines cooked in whole ground spices and a very mild curry sauce.*
- 5. Dopiaza - Chicken/Beef/Lamb (Medium Spicy)**  
*Tender pieces of boneless meat cooked with freshly ground black pepper, tomatoes and lots of onions and green peppers – best accompanied with Naan.*
- 6. Bhuna - Chicken/Beef/Lamb (Medium Spicy)**  
*Tender pieces of boneless meat cooked with a mix of onions, tomatoes, natural spices, a touch of butter, garlic and pepper – best accompanied with chapatti.*
- 7. Madras - Chicken/Beef/Lamb (Spicy)**  
*Tender pieces of boneless meat prepared in a Madras style hot and spicy sauce - goes well with plain rice.*
- 8. Mixed Vegetable Curry**  
*Assorted vegetables cooked in a mild curry sauce and whole ground spices.*
- 9. Chana Masala**  
*Chana – meaning whole chick peas – cooked with onions, herbs and other homemade spices.*
- 10. Cheera Parippu (Medium Spicy)**  
*Red Spinach cooked with lentils, red chillies and whole ground spices.*
- 11. Tadka Daal**  
*An Indian vegetable stew prepared with lentils, turmeric powder, fresh garlic and cumin seeds.*
- 12. Tikka Masala - Chicken/Beef/Lamb (Mild)**  
*Homemade spices and yogurt marinated tender cubes of meat – grilled in our Tandoori oven and later cooked in a special red masala sauce with cream, nuts and butter – it's a match made in heaven with our buttered Naan.*
- 13. Non -Vegetarian Balti - Chicken/Beef/Lamb**  
*Succulent pieces of boneless meat cooked in a homemade balti paste with fried onions, capsicum, carom seeds and other unique spices.*
- 14. Saag Paneer**  
*Indian cottage cheese mixed with wilted spinach, roasted garlic, butter and whole ground spices.*



*Spice Merchant*